



BODEGAS
TOBÍA

Dirección Fiscal y Postal: General Yagüe, 26, 1º C. 26006 Logroño.
Dirección Bodega: Ctra. Nacional 232. Km. 438. 26340 San Asensio. La Rioja.
Tel.: 941 457 425 Fax: 941 457 401
tobia@bodegastobia.com
www.bodegastobia.com



OSCAR TOBÍA
Blanco Reserva 2003

PRODUCTION

- **GRAPE VARIETY:**
50% Malvasia de Rioja, 50% Viura.
- **VINIFICATION:**
Grapes selected from vineyards well over 50 years of age. Cold macerated during 48 hours. After straining the must, the juice is initially fermented at a controlled temperature of 14-15° C. The final alcoholic fermentation occurs in French and American oak.
- **CRIANZA:**
Aged for 12 months in fine grained French and American oak.
Production limited to 5,500 bottles (750 ml)

TASTING NOTE

- **APPEARANCE:**
Clear. Brilliant.
- **COLOR:**
Intense pale yellow.
- **AROMA:**
Very clean, complex, intense bouquet with evolving layers of citrus and tropical fruit, honey, jam and toffee aromas among a delicate layer of white flowers, cinnamon and vanilla.
- **PALATE:**
Powerful blend of both sweet and dry flavors. The wine has a fantastic acidity among rich unctuous textures like honey. Round and lush in the mouth with intense honey, floral and citrus flavors that leave a long persistent finish.

-
- **Silver Metal, Valladolid 2003**
 - **Silver Metal, Challenge International du Vin, Burdeos 2003**
 - **Selected the Primer wine for D.O.C.A. Rioja**
 - **Culinary Suggestions:**

This wine pairs beautifully with smoked flavors, fish and rice dishes.
Try it with a mushroom omelette.
